M THE HAND & EYE

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The Bully Boy Way

Think about these cows next time you're drinking rum. We're big fans of the Boston-based **Bully Boy** distillery, not just because they make some really fine spirits, but also for reasons like this; a holistic approach to dealing with waste byproducts.

The guys at Bully Boy also just released their Hub Punch, a spirit with an interesting story. It was original conceived back in the late 1800s at the Hub Hotel in Boston, and was mixed with soda water, ginger ale or lemonade, but disappeared during prohibition. The Bully Boys resurrected the recipe and now it's been getting a lot of positive attention in Boston and New York. I haven't tried it yet, but I will certainly be grabbing a bottle to get my Hub Punch on when I go up to Massachusetts in a few weeks.



